

classic function menu 19.90 per person

picoteo | starters

tabla de entremeses:

a perfect selection of serrano ham, manchego cheese, chorizo iberico, salchichon iberico, served with rustic bread, tomato & extra virgin olive oil

tapas | entrees

patatas bravas:

everyone's favourite crispy potatoes, served with aioli & bravas sauce

calamares a la andaluza:

quick fried calamari drizzled with andalucía spices, served with lemon aioli

cazuela de queso de cabra:

oven roasted goat's cheese with a thyme infused fresh tomato sauce

raciones | mains

ensalada verde:

mixed leaf salad with caramelized walnuts, semi dried tomatoes, sweet wine infused raisins & manchego cheese

pinchos de pollo:

grilled marinated chicken skewers w grilled vegetables, hummus & pita

postre | dessert

belgian chocolate fondue:

fresh strawberries, banana & kiwifruit w wafer bites, marshmallows & wafers

function package available for a minimum of 8 guests, final bill will be calculated on number of confirmed guests, number of guests to be confirmed 72 hours prior to function

premium function menu 24.90 per person

picoteo | starters

tabla de entremeses:

a perfect selection of serrano ham, manchego cheese, chorizo iberico, salchichon iberico, served with rustic bread, tomato & extra virgin olive oil

tapas | entrees

patatas bravas:

movida denia's crispy potatoes, served with aioli & bravas sauce

calamares a la andaluza:

quick fried calamari drizzled with andalucía spices, served with lemon aioli

cazuela de queso de cabra:

oven roasted goat's cheese with a thyme infused fresh tomato sauce

gambon al ajillo:

king prawns sautéed in a garlic and chilli infused oil

raciones | mains

pinchos de pollo:

grilled marinated chicken skewers w grilled vegetables, hummus & pita

tajin de romescada de marisco:

king prawns, calamari, mussels, clams & merluza fillets in romesco sauce

postre | dessert

belgian chocolate fondue:

fresh strawberries, banana & kiwifruit w wafer bites, marshmallows & wafers

function package available for a minimum of 8 guests, final bill will be calculated on number of confirmed guests, number of guests to be confirmed 72 hours prior to function

deluxe function menu 29.90 per person

picoteo | starters

tabla de entremeses:

a perfect selection of serrano ham, manchego cheese, chorizo iberico, salchichon iberico, served with rustic bread, tomato & extra virgin olive oil

tapas | entrees

patatas bravas:

movida denia's crispy potatoes, served with aioli & bravas sauce

calamares a la andaluza:

quick fried calamari drizzled with andalucía spices, served with lemon aiol

cazuela de queso de cabra:

oven roasted goat's cheese with a thyme infused fresh tomato sauce

gambon al ajillo:

king prawns sautéed in a garlic and chilli infused oil

raciones | mains

carillada a ra rioja:

slow braised tender beef cheeks in a rioja wine, w tequila carrot puree

tajin de romescada de marisco:

king prawns, calamari, mussels, clams & merluza fillets in romesco sauce

postre | dessert

belgian chocolate fondue:

fresh strawberries, banana & kiwifruit w wafer bites, marshmallows & wafers

function package available for a minimum of 8 guests, final bill will be calculated on number of confirmed guests, number of guests to be confirmed 72 hours prior to function